

Bite Spoon

Chocolate No Bake Cookies – Easy 10-Minute Recipe

5 min Prep time	**5 min** Cook time	**10 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup (1 stick) unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 1/4 cup unsweetened cocoa powder
- [ ] 1/4 cup whole milk
- [ ] 1 tsp vanilla extract
- [ ] 2 cups quick-cooking rolled oats
- [ ] Pinch of sea salt (optional)

Instructions

1. In a medium saucepan, melt the butter over low heat; add the sugar and stir until dissolved.
2. Stir in the cocoa powder, milk, and vanilla; keep the heat gentle until the mixture glistens, about 2 minutes.
3. Remove from heat and fold in the oats (and sea salt if using) until fully coated.
4. Spoon spoonfuls onto a parchment-lined tray; let cool for 5-7 minutes until set.
5. Enjoy warm or store in an airtight container; they stay soft for days.

Nutrition per serving

180 kcal	2 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture seems too thick, add an extra tablespoon of milk.
- For a richer flavor, use dark cocoa powder.
- You can drizzle melted chocolate over the cooled cookies for extra decadence.